What is SEMAP?
The Southeastern Massachusetts Agricultural Partnership (SEMAP) is dedicated to preserving and expanding access to local food and sustainable farming in southeastern Massachusetts through research and education. We truly believe that local agriculture is essential to the health and vitality of our community and economy. Sustaining farmers and farm businesses are at the core of our mission. We provide technical assistance to farmers, educate the community on the importance of agriculture, work to increase the functionality of our region’s food system, and connect all people to local food.

We maintain a growing membership of farmers and businesses who use locally grown products; all are included in this guide. You can learn more about public or business membership, our events, or other ways to get involved at www.SEMAPonline.org or emailing Kendra at kmurray@semaponline.org.

Who’s in the Local Food Guide & How Can I Get My Business Listed?
SEMAP is a member-based organization. A benefit of joining SEMAP is having your business listed in our guide!

Not a member? Sign up now to be listed in our next Local Food Guide, to be published in summer 2016. Visit SEMAPonline.org to learn more about membership and sign up today!

To advertise in this guide contact Kendra at kmurray@semaponline.org.

SEMAP’S AGRICULTURAL COMMUNITY SNAPSHOT:

Over 1,700 farms located on over 108,000 acres across Bristol, Plymouth, and Norfolk counties.

Market value of agricultural products sold = $157,222,000!

Value of direct sales to consumers = $8,705,000 (compared to $5,065,000 in 2007)
Thank you to Reynolds DeWalt for sponsoring 50% of printing costs and our advertisers for covering the remaining 50%. Thanks also to Mediumstudio for design. Many thanks to member farms who let us take pictures for the guide (2 Friends Farm, Alderbrook Farm, Bristol Aggie Dairy, Colchester Neighborhood Farm, CN Smith Farm, Freedom Food Farm, and Ward’s Berry Farm)!

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GROWERS

**BARNSTABLE COUNTY**

**Borderbay Junction Farm**
Greg Hamm
120 Buttonwood Lane, West Barnstable, MA
(508) 375-0300
www.borderbayjunctionfarm.com
We offer all natural, free range lamb. Our pastures are not treated with any chemicals, fertilizers, or herbicides. The lambs are antibiotic free and receive no vaccinations of any kind. All lambs are kept with their mothers, milk fed for ninety days, after which they graze on pasture bordering The Great Marsh across from Sandy Neck. The sea air deposits small amounts of sea salt on the pasture, giving the lamb a unique flavor. They also eat wild grape leaves, onion grass, and Russian olive. Lambs are also given a small amount of Vermont made grain to round out their diet.

**Mann Farms**
Keith and Monika Mann
810 Head Of The Bay Rd, Buzzards Bay, MA
(508) 759-1689
Specializing in organic cranberries. Call for details.

**Pleasant Lake Farm**
Robinson Lee
2 Birch Drive, Harwich, MA
(508) 432-1992
www.pleasantlakefarm.com
Pleasant Lake is a certified organic farm growing Organic snap peas, beans, summer & winter squash, lettuce, field greens, cutting flowers, root crops & more.

**BRISTOL COUNTY**

**2 Friends Farm**
Ashley Driscoll & John Irving
104 County Street, Attleboro, MA
(508) 455-0532
www.2friendsfarm.com
2 Friends Farm is a certified organic, nutrition focused farm that’s bringing life-giving wheatgrass and micro-greens to the surrounding area. As an innovative farm located solely inside a historic Attleboro mill building, we turned unused space into the finest indoor grow facility. Find our products in local grocers and on top of your favorite dish at many fine dining establishments and catered events.

**24K Heirloom Tomatoes**
Bob & Janet Feingold
538 Horseneck Rd, South Dartmouth, MA
www.24k-heirloomtomatoes.com
We grow delicious heirloom tomatoes as well as dahlias on our 8 acres near the Slocum River in South Dartmouth. Since our start in 2005, we have expanded our appreciation of heirloom tomatoes. Their charm, taste, appearance and class are the unique characteristics that give us good reason to continuously expand our endeavors. Stop by our property to visit our gardens and try our tomatoes.

**Agraria Farm**
Barbara Link
17 Willard Ave, Rehoboth, MA
(508) 336-3823
www.agrariafarm.com
We are a very small, certified organic farm with a passion for berries and small fruit (figs and melons). We also grow asparagus, ginger, garlic, herbs, greens, shiitake mushrooms, eggs, and honey. We offer seasonal value added products: dried fruit and mushrooms, baked goods, vinegars, preserves, fruit leathers, and teas.

**Alanda Farm**
John Buffington
2685 Horton Street, North Dighton, MA
Alanda Farms is a family farm raising sheep and lamb. We offer wool products for sale year round. Our meats are USDA inspected!

**Alderbrook Farm**
Allen & Nancy Manley
1213 Russell Mills Rd, South Dartmouth, MA
(774) 264-0755
Alderbrook Farm is a sustainable family farm in Dartmouth, Massachusetts. We offer locally grown produce in season, as well as farm fresh eggs, milk, cut flowers, herbs, items from the Dartmouth Grange shared-use kitchen, honey, maple syrup, bread, and baked goods, and other locally made value-added products. Farm stand, barn animals, fresh bread, eggs, local produce and locally made value added products. Check us out and come visit our barnyard animals!

**Apponagansett Farm**
Susan Murray & Tony Wood
607 Elm St, South Dartmouth, MA
(774) 400-7277
www.apponagansettfarm.com
Apponagansett Farm is a small, diverse family farm in South Dartmouth. We are dedicated to providing high quality, sustainably grown food to the local community. We grow a wide selection of vegetables, herbs, flowers, and fruit without synthetic fertilizers, herbicides or pesticides. Our free-range chickens always have access to fresh grass and bugs and are fed GMO-free grain. Our vegetables and eggs are available through our CSA (community supported agriculture), our farm stand (open June - November), at farmers’ markets, and at several local natural food stores.

**Bettencourt Dairy Farm**
Paul Bettencourt
100 Simmons St, Rehoboth, MA
(508) 252-5464
Raw Cow Milk producer. Pick up directly at farm; please call ahead and milk will be held. We will be offering cheese in the near future!
**Brix Bounty Farm**

Derek Christianson  
449 Bakerville Rd, Dartmouth, MA  
(508) 992-1868  
www.brixbounty.com

We need to invest in the soil, focusing our efforts to grow nutrient dense crops that will ensure sustained human and environmental health for future generations.

**Buzzards Bay Brewing**

Bill Russell  
98 Horseneck Rd, Westport, MA  
(508) 636-2288  
www.buzzardsbrew.com

Since 1997, Buzzards Bay Brewing has been handcrafting small batches of American grown beer on our farm in Westport, MA. When you visit our farm you can enjoy a pint of your favorite or a sampler of current releases in our rustic Tap Room. On many Saturdays during the fall, winter and spring, you can stride outside and sip your brew next to a roaring fire in our fire pit. During warmer months, you can wander out into our Brewer’s Garden and bask in the warmth of the coastal sun. There’s always growlers for filling and cases of Buzzards to bring home. T-shirts, pint glasses, baseball caps, and more are also available. And you’ll often find that our friends who provide food are on site: from great local food trucks serving bbq, tacos, or grilled cheese to awesome raw bars featuring our region’s finest oysters. Check out our Facebook page for the latest info.

**Carvalho Farm & Greenhouse**

Joseph Carvalho  
9 Harvey St, Norton, MA  
(774) 406-0827  
www.carvalhofarmandgreenhouse.com

We offer fresh produce, poultry, eggs, and plants. Visit us at our farmstand or sign up for our CSA program. We offer produce, poultry, and egg shares!

**Chamberlain Farm**

Bob & Jacqui Chamberlain  
12 Friend Street, Berkley, MA  
(508) 880-2817  
www.chamberlainfarm.com

The Chamberlain family has owned and operated the farm since 1969. Our main crop was, and still is, butternut squash. In the mid 90’s we added cranberry bogs and more recently we have added a beautiful wooden pavilion. We use the pavilion to host parties and functions during the spring through the fall. We also are available for field trips and birthday parties where kids can enjoy a hayride and pick their own pumpkins and cranberries.

**Coastal Vineyards**

David Neilson  
61 Pardon Hill Rd, South Dartmouth, MA  
(774) 202-4876  
www.coastal-vineyards.com

Coastal Vineyards is a family-owned, boutique winery nestled in southeastern Massachusetts near the shore. We purchased this land in 2004 and planted the vineyard’s rich soil before planting our first grapes in 2005 and 2006 on eight acres. We grow 12 distinct grape varieties: Chardonnay, Pinot Gris, Pinot Blanc, Gewurztraminer, Riesling, Sauvignon Blanc, Traminette, Pinot Noir, Merlot, Cabernet Franc, Chambourcin and Marquette.

**Copicut Farms**

Elizabeth & Vince Frary  
11 Copicut Rd, Dartmouth, MA  
www.copicutfarms.com

Pasture-raised chickens, eggs and turkeys. All of our meat is butchered and packaged by us on our farm. We raise pasture-fed poultry, which means all of our birds spend their lives foraging on our pesticide-free pastures with constant access to fresh grass, legumes, and insects. Find our products at retail locations and many farmers markets in Eastern MA and at our farm store, open June through October. Farm shares also available.

**Dufort Farms**

Carolyn & John Dufort  
55 Reservoir Ave, Rehoboth, MA  
(508) 252-6323  
www.dufortfarms.com

The Dufort family farm was established in 1990 on 32 acres of land and we now lease an additional 120 acres for supporting livestock. Year round at the farm store you may purchase individual cuts of USDA beef and pork, whole chickens, Thanksgiving turkeys, and honey and homemade jams and jellies made from our berries. Pick your own blueberries from our 1000 bushes from July through September.

**Freedom Food Farm**

Chuck Currie  
471 Leonard St, Raynham, MA  
(978) 884-7102  
www.freedomfoodfarm.com

Freedom Food Farm provides healthy, nutritious food to members of local communities throughout the socioeconomic spectrum. Our food is grown using organic and biodynamic principles, striving to model natural ecological cycles. This translates to healthy food for the whole community! Donating produce and offering a sliding scale for CSA shares...
help ensure that the whole community has access to this nutritious food. The farm produces a wide range of agricultural products including vegetables, herbs, flowers, grain, hay, straw, free range eggs, chicken meat, pork, bedding plants, as well as value added vegetable products.

**Healthy Futures Farm**

Nathan & Averyl Andrade  
560 American Legion Highway, Westport, MA  
(508) 558-5205  
Healthy Futures Farm is a small family run farm. We are focused on soil nutrition while using a chemical free approach to grow fresh nutrient dense produce for our community. We look forward to working with the community to help all people have access to healthy foods.

**Heart Beets Farm**

Steve & Sarah Murray  
181 Bay View Ave, Berkley, MA  
(508) 822-6919  
www.heartbeetsfarm.com  
Our main objective is to grow the most nutritious food possible using the best practices. We sell mainly through a growing CSA community, on site Farm Stand and local Farmers Markets. The land we farm on has been Certified Organic since 2007. We focus on growing healthy crops by building deep fertility using cover crops, rock minerals, compost, foliar sprays and other proven fertility practices. These practices bring out our commitment to deep organic practices which increase fertility of the land and nutrition of the produce.

**Ivory Silo Seed Project**

Bill Braun and Dee Levanti  
Westport, MA  
Bill and Dee are vegetable growers at the Ivory Silo Farm in Westport, MA. They grow on roughly 4 acres using sustainable practices and with great respect to biological diversity. Their new farm stand will be located at the corner of Hix Bride and Horseneck Road, open weekends. In addition to their farm stand, they sell to a handful of restaurants and outsource to peer farms. Last year Bill launched the Ivory Silo Seed Project, with a mission to foster a regionally adapted seed stock for growers along the South Coast of MA and RI. The farm is currently building infrastructure to serve as a hub for seed processing and education, and partnering with farmers and gardeners to expand seed saving efforts.

**Johnson’s Doolite Farm**

Timothy and Diane Johnson  
2 Old Anawan Rd, Rehoboth, MA  
(508) 252-5865  
www.johnsonsdoolitefarm.com  
Johnson’s Doolite Farm specializes in a wide variety of quality potted herbs and seasonal fruits and vegetables. We also offer baked goods and jams at our farmers market locations.

**Langwater Farm**

Kevin & Kate O’Dwyer  
209 Washington St, North Easton, MA  
(508) 205-9665  
www.langwaterfarm.com  
At Langwater Farm we grow a diverse mix of Certified Organic vegetables, fruits, flowers, herbs, berries and pumpkins. We operate a CSA, Harvest Box, and farm stand; we wholesale to local restaurants and you’ll find us farmers markets throughout the season. At our farm stand, we also carry locally produced fruit and honey from other nearby farms. In the fall, visit us for pumpkins and hayrides. We are certified organic, and are committed to growing food in a way that is healthy for people and the soil.

**Nasketucket Gardens**

Jon and Crystal Costa  
395 Huttleston Ave., Fairhaven, MA  
www.nasketucketgardens.com  
(508) 977-7830  
Started in 2011, we are a small retail nursery specializing in Hydrangeas, traditional varieties to recent introductions. Also we have a number of other flowering shrubs, ornamental grasses, and perennials ready for your home garden. We take great pride in providing our community with only locally grown quality plants.

**Paradise Hill Farm**

Shirley Robbins  
103 Cadman’s Neck Rd, Westport, MA  
(978) 590-6537  
Paradise Hill Farm specializes in a wide variety of seasonal fruits and vegetables. We also offer baked goods and jams at our farmers market locations.

**Pocasset Orchards**

Karl Glosl, Jr.  
1427 Old Fall River Rd, Dartmouth, MA  
(508) 995-5019  
The orchard produces blueberries, apples, pears, peaches, plums, and nectarines when in season. Products are sold at the New Bedford Farmers Markets: Brooklawn Park on Mondays 2-6pm and Custom Square on Thursdays 2-6pm. Pick your own is limited to Saturdays starting mid July for blueberries, and in late August through October for other crops.

**Quassett Nurseries**

Fred Dabney  
794 Horseneck Rd, South Dartmouth, MA  
(800) 636-6931 or (508) 636-6931  
www.quassett nurseries.com  
Spread over 15 acres, we produce a large variety of annuals, herbs, perennials, ornamental grasses, groundcovers, and vegetables. We are a wholesale grower, shipping from Maine to New Jersey on our trucks every week during the busy season and through the mail, anytime.

**River Rock Farm**

Paul & Tina Schmid  
236 Fisherville Ln, Westport, MA  
(617) 335-4101  
100% grass-fed beef sold direct to consumers. Please call for details.
Rosasharn Farm
Anne Petersen
57 County St, Rehoboth, MA
www.rosasharnfarm.com
Anne breeds Nigerian dwarf dairy goats for show, and also breeds heritage hogs (American guinea hogs and large blacks) for sale to restaurants. Additionally, Anne breeds livestock guardian dogs. Visit the farm or website to learn more about how she uses her livestock to create a healthier, more sustainable farm system at Rosasharn.

Round the Bend Farm
Ashley Brister, Geoff Kinder, and Desa VanLaarhoven
92 Allens Neck Rd, South Dartmouth, MA
(508) 938-5089
Round the Bend Farm (RTB) is a working farm and learning center. RTB seeks to localize culture, work, and wealth by exposing individuals to the basic tenets of sustainability: resiliency, zero-waste design and diversity. The vision is a community of growers, educators and social entrepreneurs, who support themselves through food and farming businesses and nurture the public with real food and place-based education. We offer a pasture raised meat CSA, as well as veggie gardens and CSA.

Running Brook Vineyard
Pedro Teixeira and Manuel Morais
335 Old Fall River Rd, North Dartmouth, MA
(508) 985-1998
www.runningbrookwine.com
Running Brook Vineyard and Winery was founded in 1998 by Pedro Teixeira and Manuel Morais out of a vision to produce top quality wines that will make New Englanders proud and satisfy their palates. We offer a variety of both red and white wines. Stop by for a tasting!

Sampson Farm
222 Old Bedford Rd, Westport, MA
(508) 674-2733
We are a 75 acre potato farm, also offering other vegetable and fruits. Visit our farm stand or find us at the New Bedford, Acushnet, and Dartmouth Farmers Markets this season. Wholesale potatoes mid-August through March.

Sharing the Harvest Community Farm
Dan King
276 Gulf Rd, Dartmouth, MA
(508)993-3361
The Sharing the Harvest YMCA Community Farm Project is a grassroots effort to alleviate hunger at the local level. The community farm at the Dartmouth YMCA was created for the express purpose of producing fresh and nutritious local fruits and vegetables for distribution by the Hunger Commission. Sharing the Harvest is driven by volunteers; please drop in to help!

Shy Brothers Farm
Barbara Hanley
1325 Main Road, Westport, MA
(508) 333-2626
www.shybrothersfarm.com
The Santos brothers make artisanal cheese from our third-generation dairy farm in Westport. “Hannabels” are handmade thimble-shaped cheeses available in several varieties, including award-winning classic French, Shallot, and Lavender. Our “Cloumage” is a fresh lactic curd cheese beloved by local chefs. All our cheese is made using the oldest technique: letting the milk and culture do the work, with no heat, no pressing, and no hurrying.

Silverbrook Farm
Andy Pollack
592 Chase Rd, Dartmouth, MA
(508) 264-9064
www.silverbrookdartmouth.com
We sell a wide range of products including vegetables, fruits, cut flowers, herbs, mushrooms, honey, free range eggs, jams and mustard. All our produce is grown without the use of pesticides or herbicides. CSA shares available June through October. Visit our farm stand or find us at a farmers market this season!

Skinny Dip Farm
Ben & Hannah Wolbach
1603 Main Rd, Westport, MA
(401) 592-0237
www.skinnydipfarm.blogspot.com
Certified organic flowers, herbs, baby salad greens, root vegetables and other veggies, and potted plants. CSA shares June through October with pick-up locations in Westport, Little Compton, and Plymouth Farmers Market. Find us at the Old Rochester Farmers Market, Westport Farmers Market, and local SouthCoast restaurants and retail stores.

Souza Family Farm
John & Val Souza
33 Agricultural Ave, Rehoboth, MA
(508) 245-4635
www.souzafamilyfarm.com
We are a family operated business beginning our growing season by offering bedding and vegetable plants, flowering hangers and containers, and a variety of herbs, both retail and wholesale. We grow cucumbers and tomatoes in our high tunnels a wide variety of field crops using integrated pest management (IPM). Our produce is available at our farm stand, the Easton Farmers’ Market, and Hannaford’s. We also maintain several acres of apple orchards. We end our season with the sale of apples, fresh pressed cider, mums, straw bales, and corn stalks.

Stone Bridge Farm
Scott & Joanne Harding
186 Leonard St, Acushnet, MA
(508) 951-1551
www.stonebridgefarmevents.com
We host the Acushnet Farmers Market and have an incredible variety of vendors and farm related events each week. Stone Bridge Farm has been updated to include pick your own cranberries, educational bog walks, photo opportunities and fresh picked cranberries. Come visit us during the farmers market or call ahead for a farm tour!

The Farm at Stonehill
Bridget Meigs
320 Washington St, Easton, MA
(508) 565-1000
www.stonebridgefarmevents.com
The Farm at Stonehill is a place for students to get their hands dirty. An initiative of the Mission Division at Stonehill College, the Farm supplies local food banks, soup kitchens and other meal providers with organic, sustainably grown fruits and vegetables; helping to make nutritious, local food available to neighbors in need. The Farm challenges the status quo and asks students to actively engage food justice issues in the surrounding community. Located on 1.5 acres of college-owned land directly adjacent to campus, the Farm is a living endorsement of our commitment to the greater good.
HOW TO BUY LOCAL

In southeastern Massachusetts there are many ways to support our local farms year round by purchasing their vegetables, fruits, meats, dairy products, nursery items and other products.

The first step is to think seasonally, and look for local items grown and harvested month by month – check out the Harvest Calendar on page 12 to guide you.

An easy way to stay in touch with the seasons is to join a CSA program, short for Community Supported Agriculture. CSAs are farm subscription programs where community members purchase a “share” of the harvest at the start of the year, and receive a box of freshly picked produce each week. Some CSAs offer meat, cheese, baked goods and other extras, and some run into or through the winter, so check for a program that fits your schedule and taste preferences.

Another great way to stay in touch with the seasons is to regularly visit farmers’ markets. Farmers’ markets are plentiful in southeastern MA, and boast a wide variety of produce and products made locally. Farmers’ markets have become community meeting places, and are some of the best sources for fresh local foods; several even run through the winter months. See page 11 for a list.

Our region also has hundreds of roadside farm stands throughout the many back roads and coastal trails. Finding a local farm stand you enjoy close to home is sometimes the best and easiest way to enjoy local produce in season.

Search for farm stands, farmers’ markets and CSAs with SEMAP’s Online Farm Guide at www.SEMAPonline.org.

Sweet Goat Farm
Laurie Marinone & Norman Anderson
1 Revere Court, Westport, MA
(508) 675-0963
www.sweetgoatfarm.com
We tend a small flock of laying hens and a 30-goat herd of Nigerian Dwarfs (a miniature dairy breed). We milk our does daily from spring through early winter and drink the delicious raw milk and make yogurt, kefir, cheese, caramels, and soap. We also tend raised vegetable and fruit beds and make delicious jams, jellies, and pies with our rhubarb, strawberries, blueberries, raspberries, blackberries, and concord grapes.

Sweetwater Farm
Philip Lee
587 River Rd, Westport, MA
(508) 636-5262
We are primarily a cow-calf operation raising Hereford beef cattle.

Weatherlow Farms
Ryan Wagner
871 Sodom Road, Westport, MA
(508) 332-0999
At Weatherlow Farms we offer a variety of meats. Our livestock is pasture-based. Currently we are raising animals for beef, pork, and poultry.

Westport Rivers Vineyard and Winery
Rob Russell
417 Hixbridge Rd, Westport, MA
(508) 636-3423
www.westportrivers.com
Our farm is the home of the fourth generation of a family of winegrowers. In 1982 we set ourselves up on the sunny, South Coast of Massachusetts. Why? Because we knew, based upon a study of the climate and soils, that this is a wonderful location for growing the kind of wine we love: gloriously aromatic, deliciously crisp wine. It just so happens that we were right. Our wines display all the world-class characteristics for which we sought. Our soils are dark, rich New England loam on well drained gravel. Our climate is cool but moderated by the warm waters of the gulf stream (which bathes our shoreline all summer and fall). Our rainfall, perfectly accommodating for farming grapes. Westport Rivers wines are 100% estate-grown (from our own grapes). We welcome you to visit us and enjoy a wonderful day in New England’s wine country.

Wild Dogwood Farm
Peter & Louise Levesque
148 Sanford Rd, Westport, MA
(508) 678-9955
All naturally grown methods used to produce pesticide free produce. Retail sale hobby farm growing and selling small amounts of a wide range of products including blackberries, blueberries (July-Sept.), tomatoes, cucum, hard neck Italian garlic (Mid July Harvest), beans, peas, squash, cut flowers. Fall Produce: flat leaf kale, Macomber turnips (November), Free range meat lambs (when available), and some vegetable plants. Call ahead for farmstand hours. April – June: open most days 1pm - 7 pm. Mid June – Nov: call first before coming.

DUKES COUNTY

Cuttyhunk Shellfish Company
Town Wharf, Cuttyhunk, MA
(508) 971-1120
www.cuttyhunkshellfish.com
Over 30 years in business, Cuttyhunk Shellfish Farms provides fresh, delicious Cuttyhunk Oysters and clams to restaurants and distributors throughout New England. Now boasting many services, including our own oyster farm, a floating shellfish raw bar in Cuttyhunk Pond, and a large catering network. All of our services provide the highest quality of shellfish and hospitality.

NORFOLK COUNTY

Lawton’s Family Farm/Oake Knoll Ayrshires
Ed, Nancy, & Terri Lawton
70 North St, Foxboro, MA
(508) 543-6460
www.lawtonsfamilyfarm.com
Our farm store carries only pure Massachusetts farm products. Our Oake Knoll Ayrshires raw milk is bottled daily, with no antibiotics or hormones. Our Foxboro Cheese is made from our own milk, and during summer, vegetables are picked fresh every day. We raise grass-fed beef without any antibiotics or hormones, and offer stew meat, patties, ground beef, and all-natural hot dogs. Our humanely raised veal is available in many cuts.

Ward’s Berry Farm
Jim Ward
614 S Main St, Sharon, MA
(781) 784-3600
www.wardberryfarm.com
Ward’s Berry Farm is a family run farm in Sharon, MA. In addition to our ever-expanding wholesale business, we have a roadside market featuring the finest in fruits & vegetables. Our specialties include home-baked goods, artisan breads, gourmet cheeses, homemade jams & fruit baskets made to order. We also have a very popular sandwich counter & deli, smoothie bar with soft serve ice cream & slush. Our shelves are stocked with a large selection of gourmet grocery items and prepared foods to go. We offer PYO berries & pumpkins, and have public hayrides during strawberry & pumpkin seasons. Birthday parties & school tours...
White Barn Farm
Chris and Christy Kantlehner
458 South St, Wrentham, MA
(774) 210-0359
www.whitebarnfarm.org
White Barn Farm is a small family-run farm growing fresh vegetables and flowers in Wrentham, Massachusetts. Farmers Chris and Christy are dedicated to using organic farming methods and believe in the importance of growing food for their community. They hope to inspire the locals to eat in season and take the extra moments to prepare wonderful meals for the people they love using ingredients grown with care. We have a Farmstand open to the public where we offer a Farmstand CSA program and a Boxed CSA program as well.

Plymouth County

2 Rock Oyster Farm
Gregg Morris
Duxbury, MA
781-319-1977
Growing the finest quality of oysters year round since 2002. Sold through Island Creek Oysters.

Billingsgate Farm and C&C Reading Farm
Pete & Lynn Reading
6 County Rd, Plympton, MA 02367
C&C Reading Farm Stand: 175 East Center St, West Bridgewater, MA
(781) 293-6144
www.billingsgatefarm.com
A 75 acre certified organic farm with two farm stand locations. Baystate Organic, Commonwealth Quality and GAP certified. Offering CSA shares June-October and Pick Your Own strawberries, blueberries, pumpkins, and raspberries. We also offer the ultimate family-fun experience: the annual Corn Maze!

C & J Farm
117 Lake St, Plympton, MA
(339) 832-3476
Selling beef cattle (Herefords) and pick-your-own blueberries. Look for our products at the Middleboro and Carver Farmers Markets.

Chokecherry Farm
Bruce Quevillon
80 North St, Duxbury, MA
(781) 837-2121
Certified organic vegetables available at the farm. Call for details.

C.N. Smith Farm
Chris Smith
325 South St, East Bridgewater, MA
(508) 378-2270
www.cnsmithfarminc.com
Founded in 1925, C.N. Smith Farm, Inc. is a 90-acre farm. Farm stand and garden center are open April to December and offer a variety of seasonal fruit and vegetables seven days a week. We also offer activities including hayrides and berry picking. Whole sale deliveries are available.

Estabrook Farm
Lorne and Anne Estabrook
1 Estabrook Way, Rochester, MA
(508) 728-0800
Come visit our farm for delicious, farm fresh eggs!

Fresh Meadows Farm
Domingo Fernandes
43 North Main St, Carver, MA
(508) 866-7136
www.freshmeadowscranberries.com
Fresh Meadows is a third generation cranberry operation. We grow organically certified fresh fruit Early Blacks. Join us at our farmstand or visit our website for updated info.

Jonathan’s Sprouts
Bob & Barbi Sanderson
384 Vaughan Hill Rd, Rochester, MA
(508) 748-0919
www.jonathansorganic.com
We grow a variety of spouts for supermarkets and food service distributors of New England. We also package and sell local organic herbs (Eva’s herbs) and cranberries in season. You can find our organic sprouts at Shaws, Hannaford, Market Basket, Roche Bros, Trader Joes and many other grocers. Delivery is available to supermarket and food service warehouses.

Lolans Farm
Sam and Susan Shields
121 Thompson St, Middleboro, MA
(508) 558-9205
Family owned dairy farm milking 60 registered Holsteins. Members of Agri-Mark / Cabot Cooperative. Seasonal retail farmstand offering garden vegetables, eggs, and local fruit. We also grow pumpkins, gourds, straw and cornstalks for fall decor. Aged cow manure available (bagged). May have some wholesale pumpkins, gourds, and cornstalks. Call for details.

Prospect Hill Farm
Rebecca Lipton
(781) 608-2389
30 Prospect Road, Plympton, MA
Founded in 1990, Prospect Hill Farm is a 10 acre farm run by Rebecca Lipton. We are certified organic and offer eggs, heirloom veggies, blueberries, and more.
are a small community organization, and continue to preserve and expand access and volunteers to continue its work. We are committed to local food and sustainable farming in southeastern Massachusetts. SEMAP relies on the support of donors and volunteers to continue its work. We are a small community organization, and while the funding we receive is crucial, so is the donation of volunteer time and talent, without which we could not continue to preserve and expand access to local food and sustainable farming in southeastern Massachusetts.

**Specialty Producers & Buyers**

**BARNSTABLE COUNTY**

**The Chatham Jam & Jelly Shop**
Carol Cummings
16 Seaglass Rd, West Chatham MA
(508) 945-3052  
www.chathamjamandjelly.com
Chatham Jam & Jelly is a 31 year old family business, using ingredients from the Cape and Massachusetts whenever possible. We cook & sell 120 varieties of jams, jellies, chutneys, relishes, butters, marmolades, ice cream toppings, and dietetic spreads. We are open & cooking year round. Retail & wholesale (Mass. only) Locally picked fruits include: the native Wild Beach Plum, the Beach Rose, Garden Mint, Blueberries, Blackberries, Elderberries, Wine Raspberries, Peaches, Pears, Cranberries, Concord Grape, Wild Grape, Wild Cherry, and Tomatoes.

**Farm Fare Market**
Nicole Cormier
68 Tupper Rd, Unit 6, Sandwich MA
(508) 813-9282
www.deliciouslivingnutrition.com
Farm Fare Market is a local food market that focuses on locally grown, organic bulk foods and environmentally friendly. My passion is to provide you with a variety of whole foods you can feel confident about. An entire wall of Organic Bulk food items, Fresh Cold-pressed Juices made daily, Local Honey, Cheese, Jams & Coffee, Farm Fresh Eggs, Seasonal & Traditionally Grown Vegetables from local farms & Backyard Gardens. Open Thursday and Friday from 12pm to 5pm.

**Hatch’s Fish & Produce Market**
Katy Kmiec
310 Main St, Wellfleet, MA
Fish: (508) 349-2810 Produce: (508) 349-6734
www.hatchsfishmarket.com
Located in Wellfleet, Hatch’s is a locally owned and family operated business that has been providing the freshest and widest variety of local fish, lobsters, shellfish and produce for over 60 years. We carefully hand select our seafood from local “day boats” so that we have the very best seafood to offer. We carry more than 50 varieties of fruits and vegetables, which arrive daily and are carefully inspected offering only the highest quality fruits and vegetables, much of which is organic and locally grown. We offer many homemade items such as smoked fish and pate, smoked scallops, chowder base, pesto, fruit salsa, tomato salsa and 100% fresh fruit popsicles. We also carry many other local items: breads, pies, cookies, corn, honey, eggs, and flowers and offer a selection of dry goods. Come visit us for a great one stop shopping experience!

**The Local Scoop**
Mary DeBartolo
34 Cranberry Highway, Orleans, MA
(508) 255-0101
www.thelocalscoopecapedcom
A fun destination, you can make your own sundae, with over 60 toppings. We offer homemade ice cream, frozen yogurt, sorbet, with over 60 toppings. We strive to include local Cape Cod artisan foods in all that we offer such as honey, salt, jams, caramel, roasted coffee, and chocolate.

**RHODE ISLAND**

**Stonecroppe Farm**
Ron Mucci
333 East Road, Tiverton, RI
Ron Mucci grows local garden favorites like tomatoes and lettuces and green beans in his high tunnel, but he also likes to grow some out-of-the-ordinary things like artichokes and fresh ginger that typically aren’t grown in this area because of the climate and limited growing season.

**Wishing Stone Farm**
Skip Paul and Liz Peckham
25 Shaw Road, Little Compton, RI
Wishing Stone Farm is a 50 acre organic farm situated in Little Compton. They sell their fruits, vegetables, herbs, eggs, and baked goods through CSA, farmers markets and wholesale.

**BRISTOL COUNTY**

**All Friends Catering & BBQ & Smokehouse**
Jonathan Abreu
549 American Legion Hwy, Westport, MA
(774) 264-9798
www.allfriendscatering.com
At All Friends Catering, we not only cater weddings and formal events, but also casual parties and backyard barbecues. We have a variety of Bar-B-Que items available, and also offer on-site catering, where we arrive with our trailer (with smoker and 6 burner gas grill attached) and cook hamburgers, hot dogs, chicken, veggies, or anything else you desire while the main Bar-B-Que course is still smoking. Come visit our Smokehouse as well.
Bridgewater Village Bakery
Janet Lee Orosz
(508) 697-7775
www.bridgewatervillagebakery.com
A local baker from Bridgewater, MA offers a variety of organic sourdough, vegan, artisan breads, cookies, crackers & pastries. Breads are made with 100% organic grains, are all naturally leavened with no commercial yeast. 100% from scratch. All items are baked fresh for each market and locally sourced ingredients are used whenever possible. Products are currently available at the Original Easton Farmer’s Market, the Attleboro Farmers Market, and the Egleston Market in Jamaica Plain.

Dolce Cupcakes
Deborah Fayne
24 Oldfield Dr, South Easton, MA
(781) 718-5900
We sell gourmet custom cupcakes, cake-pops, cookies, and brownies to order. We also offer confection baking and decorating classes for children. Some of our flavors include: Chocolate Vanilla, Angel cakes with raspberry filling, Strawberry, Salted caramel, Boston Cream pie, German Chocolate, Girl Scout cookie inspired flavors such as Thin Mint and Caramel Delight.

M & C Restaurant & Catering
Mike Melo
436 Belleville Ave, New Bedford, MA
(508) 993-2219
www.mandccafe.com
Serving Lunch & Dinner every day. Come join us at our beautifully renovated restaurant. There’s always something new to try. We have always believed in using local products from the sea and land. We only use fresh fish and seafood from New Bedford—never frozen and never imported from other parts of the country. We also offer Portuguese favorites such as Kale soup, Carne D’espeto, and Cacoila. Try our chourico and squash fritters; they took home first place at the Taste of the Southcoast Festival!

Cranberry Vine Catering
Kathryn Hackett
270 R Washington St, Pembroke, MA
(781) 424-0653
www.cranberryvinecatering.com
Cranberry Vine Catering and Events is a full service catering company with take-out and delivery services available. We are proud to work with local farms and dairies in order to provide the finest foods that are comprised of the freshest ingredients, while also crafting an artistic presentation that best suits your event. We offer a full range of custom menus, extraordinary service and an exceptional attention to detail, be it a large gala, or an intimate dinner.

How on Earth
Margie Baldwin
62 Marion Rd, Mattapoisett, MA
(508) 758-1341
www.howonearth.net
We have a full range of local, organic produce, locally sourced grocery items, gluten free, vegan and non GMO foods. We continue to buy from local farms and all our meats are hormone and antibiotic free, as is our milk. Cheese is as local as possible and our baked goods are either in house or from the area. We have grown to become a one stop shop for all of your local and sustainable grocery needs. We serve lunch Monday- Saturday 11-3pm and also do catering. We have added a community kitchen for local entrepreneurs to make their products for sale in our store as well as other wholesale markets.

Jim’s Organic Coffee
James Cannell
21 Patterson Brook Road, West Wareham, MA
(866) 546-7674
www.jimsorganiccoffee.com
Allow me to introduce you to what I believe is the finest coffee you will ever know, Jim’s Organic Coffee. It is organic, grown without synthetic pesticides and fertilizers. Organic coffee improves the ecosystem of the farms and surrounding communities through improved water quality, topsoil retention, and increased biodiversity. The organic coffees I select are slowly hand roast to deliver you a rich full and clean cup. You will discover the benefits of Jim’s Organic Coffee through the comfort of its organic origin, our personal selection and roast, and in the happiness derived from its delicious taste.

Oxford Creamery
Ken & Liz Ackerman
98 County Road (Route 6), Mattapoisett, MA
(508) 758-3847
www.oxfordcreamery.com
Part ice cream shop, part short order restaurant, Oxford is local New England in every sense of the word. The fresh lobster rolls, clam cakes, sandwiches, hamburgers, hotdogs and, of course, ice cream are favorites for locals, summer visitors, and those just passing through. “Stop by for a dose of nostalgia, a cup of chowder, two scoops of ice cream, and plenty of good conversation.”

Bramhall’s Country Store
Ben Bramhall
2 Sandwich Rd, Plymouth, MA
(508) 746-1844
www.bramhallscountystore.com
Bramhall’s is located in a quaint country setting next door to the Plimoth Plantation. House in a 1780 era saltbox style building, we feature Ben & Jerry’s cones, frappes, fruit smoothies, homemade waffle cones, candy, cold drinks, hotdogs, and snacks. We offer fresh fruit, flowers, and veggies in season. Our outdoor live lobster tank is a hit with the kids. Surrounded with shade trees and picnic tables, Bramhall’s is favorite local hang out.

PLYMOUTH COUNTY
**Good Egg Marketing**
Myrna Greenfield
Boston, MA
[www.goodeggmarketing.com](http://www.goodeggmarketing.com)

Good Egg Marketing helps farms, small businesses and nonprofits find the right niche, increase sales, and build relationships with customers. While Good Egg Marketing is particularly devoted to working with businesses and organizations that produce, provide, or promote delicious, healthy, sustainable food for all, it offers services to anyone who is a good egg. Good Egg Marketing offers marketing strategy, branding, PR, social media, websites, and more!

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**Farm and Feast Tours**
Seth Morrison & Kaki Trimble
[www.farmandfeasttours.com](http://www.farmandfeasttours.com)

Join a Farm & Feast Tour for a unique culinary adventure. Get behind-the-scenes access to explore various local farms that specialize in everything from cheese to vegetables, oysters, wine, beef and more. Sample seasonal treats along the way and enjoy chef-prepared from-scratch meals, which celebrate that day’s harvest. Choose a unique itinerary to explore the area, walk the fields, meet the farmers, or interact with the animals while foraging or harvesting some of the ingredients yourself. Activities are specially created to highlight the Farm Coast region of southern Massachusetts and Rhode Island. The picturesque setting, with its rolling hills, classic stone walls, and gentle ocean breezes is the perfect complement to a tour that allows savvy foodies to taste farm fresh products out of the ground, off the boat or from the vat. Your next step is over the fence and into the field!

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**Sarah LaValley Garden Design**
620 Horseneck Rd, Westport, MA 02790
(508) 636-0061
[www.sarahlavalleygardens.com](http://www.sarahlavalleygardens.com)

Our goal is to make your personal garden an oasis. We can provide you with as much or as little garden help as you desire. We can take your project from concept through installation and then continue to maintain it for you. We can be called upon to provide simple spring and fall clean up or any degree of service in between. Our interior service will help you bring nature indoors by finding containers and plants to complement your décor and provide guaranteed on site care of your plants by trained uniformed staff. Our seasonal planters and window boxes can be designed and changed as often as you wish. All these services are provided with organic products and practices so there is never a worry about harm to the land, your family or your pets.

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**Semap Twilight Workshops**

Our Twilight workshop are great for farmers, gardeners, and foodies. Join us for farm tours and workshops across the South Coast and South Shore. Check our website for details and registration!

May 4th: Pastured Poultry – Copinc Farms, Dartmouth
June 8th: Growing Melons – Colchester Neighborhood Farm, Plympton
June 29th: Gardening – Friends Academy, Dartmouth
July 20th: Organic Weed Control – Langwater Farm, Easton
August 3rd: Vineyard Tour – Coastal Vineyards, Dartmouth
August 17th: Vineyard Tour – Running Brook Vineyards, Dartmouth
September 14th: Growing Cranberries – Stone Bridge Farm, Acushnet
September 28th: Fall Greens – Second Nature Farm, Norton
October 5th: Fermentation – Dartmouth Grange, Dartmouth
October 19th: Oyster Farming – How on Earth, Mattapoisett, MA
# Massachusetts-Grown Produce Availability Calendar

<table>
<thead>
<tr>
<th>Dairy, cheese and eggs</th>
<th>Honey</th>
<th>Maple syrup</th>
<th>Meat and poultry</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Fruits</th>
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</thead>
<tbody>
<tr>
<td>Apples</td>
</tr>
<tr>
<td>Blueberries</td>
</tr>
<tr>
<td>Cantaloupes</td>
</tr>
<tr>
<td>Cranberries</td>
</tr>
<tr>
<td>Peaches</td>
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<tr>
<td>Pears</td>
</tr>
<tr>
<td>Raspberries</td>
</tr>
<tr>
<td>Strawberries</td>
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<tr>
<td>Watermelon</td>
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</table>

<table>
<thead>
<tr>
<th>Vegetables</th>
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</thead>
<tbody>
<tr>
<td>Arugula</td>
</tr>
<tr>
<td>Asparagus</td>
</tr>
<tr>
<td>Beans, green</td>
</tr>
<tr>
<td>Beets</td>
</tr>
<tr>
<td>Bok Choy</td>
</tr>
<tr>
<td>Broccoli</td>
</tr>
<tr>
<td>Cabbage</td>
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<tr>
<td>Carrots</td>
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<tr>
<td>Cauliflower</td>
</tr>
<tr>
<td>Celery</td>
</tr>
<tr>
<td>Chard</td>
</tr>
<tr>
<td>Corn-on-the-cob</td>
</tr>
<tr>
<td>Cucumbers</td>
</tr>
<tr>
<td>Eggplant</td>
</tr>
<tr>
<td>Garlic</td>
</tr>
<tr>
<td>Leeks</td>
</tr>
<tr>
<td>Lettuce &amp; greens, salad</td>
</tr>
<tr>
<td>Mung beans</td>
</tr>
<tr>
<td>Mushrooms, shiitake</td>
</tr>
<tr>
<td>Onions</td>
</tr>
<tr>
<td>Peas, green and snap</td>
</tr>
<tr>
<td>Peppers</td>
</tr>
<tr>
<td>Potatoes, baking</td>
</tr>
<tr>
<td>Potatoes, new</td>
</tr>
<tr>
<td>Pumpkins</td>
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<tr>
<td>Radishes</td>
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<tr>
<td>Scallions</td>
</tr>
<tr>
<td>Spinach</td>
</tr>
<tr>
<td>Sprouts</td>
</tr>
<tr>
<td>Squash, summer &amp; zucchini</td>
</tr>
<tr>
<td>Squash, winter</td>
</tr>
<tr>
<td>Tomatoes</td>
</tr>
<tr>
<td>Tomatoes, cherry</td>
</tr>
<tr>
<td>Turnips</td>
</tr>
<tr>
<td>Aquaculture</td>
</tr>
<tr>
<td>Barramundi</td>
</tr>
<tr>
<td>Hard shell clams</td>
</tr>
<tr>
<td>American oyster</td>
</tr>
<tr>
<td>Bay scallops</td>
</tr>
<tr>
<td>Various trout species</td>
</tr>
<tr>
<td>Plants</td>
</tr>
<tr>
<td>Bedding plants</td>
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<tr>
<td>Cut flowers</td>
</tr>
<tr>
<td>Herbs</td>
</tr>
<tr>
<td>Forestry products &amp; fiber</td>
</tr>
<tr>
<td>Cordwood</td>
</tr>
<tr>
<td>Lumber</td>
</tr>
<tr>
<td>Wool</td>
</tr>
</tbody>
</table>

May 4th: Pastured Poultry – Copicut Farms, Dartmouth
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<table>
<thead>
<tr>
<th>Location</th>
<th>Farmers Market Name</th>
<th>Address</th>
<th>Days/Hours</th>
<th>Season</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bristol, Plymouth, &amp; Norfolk Counties</td>
<td>Acushnet Farmers Market</td>
<td>Stone Bridge Farm, 186 Leonard St</td>
<td>Saturdays, 9:00 am – 1:00 pm</td>
<td>June 7 – September 15</td>
</tr>
<tr>
<td></td>
<td>Enfield Farmers Market</td>
<td>351 Elm St</td>
<td>Thursdays, 12:00 pm – 6:00 pm</td>
<td>May 29 – October 15</td>
</tr>
<tr>
<td></td>
<td>Westport Farmers Market</td>
<td>351 Elm St</td>
<td>Fridays, 12:00 pm – 6:00 pm</td>
<td>May 12 – October 15</td>
</tr>
<tr>
<td></td>
<td>The Farmers Market at Attleboro Farms</td>
<td>Attleboro Farms, 491 Hickory Road, Rt. 120</td>
<td>Sundays, 10:00 am – 4:00 pm</td>
<td>Year Round</td>
</tr>
<tr>
<td></td>
<td>Attleboro Farmers Market</td>
<td>O'Connell Field, Capron Park</td>
<td>Saturdays, 9:00 am – 1:00 pm</td>
<td>June 20 – October 24</td>
</tr>
<tr>
<td></td>
<td>Attleboro Farmers Market</td>
<td>O'Connell Field, Capron Park</td>
<td>Saturdays, 9:00 am – 1:00 pm</td>
<td>June 20 – October 24</td>
</tr>
<tr>
<td></td>
<td>The Farmers Market at Attleboro Farms</td>
<td>Attleboro Farms, 491 Hickory Road, Rt. 120</td>
<td>Sundays, 10:00 am – 4:00 pm</td>
<td>Year Round</td>
</tr>
<tr>
<td></td>
<td>Bellingham Whole Foods Market</td>
<td>Whole Foods, 255 Hartford Ave</td>
<td>Mondays, 3:00 pm – 7:00 pm</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Braintree Farmers Market</td>
<td>Braintree Town Hall Mall, 1 JFK Memorial Drive</td>
<td>Saturdays, 9:00 am – 1:00 pm</td>
<td>June 13 – October 31</td>
</tr>
<tr>
<td></td>
<td>Brookline Farmers Market</td>
<td>Coolidge Corner, Centre St Parking Lot</td>
<td>Thursdays, 1:30 pm – 8:00 pm</td>
<td>June 18 – October 29</td>
</tr>
<tr>
<td></td>
<td>Carver Farmers Market</td>
<td>Shurtleff Park, across from Town Hall, Rte 58</td>
<td>Sundays, 12:00 pm – 4:00 pm</td>
<td>June 14 – October 25</td>
</tr>
<tr>
<td></td>
<td>Cohasset Farmers Market</td>
<td>Cohasset Common, Main St</td>
<td>Thursdays, 2:00 pm – 6:00 pm</td>
<td>June 18 – October 15</td>
</tr>
<tr>
<td></td>
<td>Dartmouth Farmers Market</td>
<td>Dartmouth Farmers Market</td>
<td>Fridays, 12:00 pm – 6:00 pm</td>
<td>May 5 – October 30</td>
</tr>
<tr>
<td></td>
<td>Dedham Farmers Market</td>
<td>First Church of Dedham, High St &amp; Court St</td>
<td>Wednesdays, 12:00 pm – 6:00 pm</td>
<td>June 17 – October 28</td>
</tr>
<tr>
<td></td>
<td>Dover Farmers Market</td>
<td>Grace Church, 21 Centre St</td>
<td>Saturdays, 9:00 am – 1:00 pm</td>
<td>May 9 – July 4</td>
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<tr>
<td></td>
<td>Easton Original Easton Farmers Market</td>
<td>519 Depot St</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td>May 16 – October 18</td>
</tr>
<tr>
<td></td>
<td>The Marketplace at Simpson Spring</td>
<td>179 Washington St</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td>Year Round</td>
</tr>
<tr>
<td></td>
<td>Farifield Farmers Market</td>
<td>Fairifield High School, corner of Main and Route 6</td>
<td>Sundays, 1:00 pm – 4:00 pm</td>
<td>June 21 – October 11</td>
</tr>
<tr>
<td></td>
<td>Fall River Downtown Market</td>
<td>Corner of Columbia &amp; Canal St</td>
<td>Tuesdays, 3:30 pm – 6:00pm</td>
<td>July 1 – September 30</td>
</tr>
<tr>
<td></td>
<td>Kennedy Park Farmers Market</td>
<td>Kennedy Park, Broadway &amp; Bradford Ave</td>
<td>Saturdays, 7:00 am – 1:00 pm</td>
<td>May 23 – December 12</td>
</tr>
<tr>
<td></td>
<td>Franklin Franklin Farmers Market</td>
<td>Town Common, Pleasant St &amp; Main St</td>
<td>Fridays, 12:00 pm – 6:00 pm</td>
<td>June 5 – October 30</td>
</tr>
<tr>
<td></td>
<td>Hingham Farmers Market</td>
<td>Hingham Bathing Beach Parking Lot, Rte 3A</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
<td>May 2 – November 21</td>
</tr>
<tr>
<td></td>
<td>Holbrook Holbrook Farmers Market</td>
<td>Union Street Lanes, 231 Union St</td>
<td>Saturdays, 9:00 am – 2:00 pm</td>
<td>May 16 – November 14</td>
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<tr>
<td></td>
<td>Marshfield Marshfield Farmers Market</td>
<td>Marshfield Fairgrounds</td>
<td>Fridays, 2:00 pm – 6:00 pm</td>
<td>May 29 – October 10</td>
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<tr>
<td></td>
<td>Mattapoisett Old Rochester/Mattapoisett Farmers Market</td>
<td>Old Rochester Junior High School, 135 Marion Rd</td>
<td>Tuesdays, 4:00 pm – 8:00 pm</td>
<td>June 2 – October 13</td>
</tr>
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</table>

2015 Farmers Markets in Southeastern Massachusetts
<table>
<thead>
<tr>
<th>Town</th>
<th>Farmers Market Location</th>
<th>Dates</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plainville</td>
<td>Plainville Farmers Market Old Wood School, 200 South St</td>
<td>Sundays, 10:00 am – 2:00 pm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>May 24 – October 25</td>
</tr>
<tr>
<td>Plymouth</td>
<td>Plymouth Farmers Market Plimoth Plantation, 137 Warren Ave</td>
<td>Thursdays, 2:30 pm – 6:30 pm</td>
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<tr>
<td></td>
<td></td>
<td>June 4 – October 29</td>
</tr>
<tr>
<td>Quincy</td>
<td>Quincy Farmers Market John Hancock Municipal Parking lot, Hancock St &amp; Chestnut St</td>
<td>Fridays, 11:30 am – 5:30 am</td>
</tr>
<tr>
<td>Randolph</td>
<td>Main St Market Place Powers Farm, 592 North Main St</td>
<td>Wednesdays, 2:00 pm – 6:00 pm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>June 10 – September 16</td>
</tr>
<tr>
<td>Raynham</td>
<td>Raynham Farmers Market Raynham Athletic Club, 1250 New State Hwy Rt 44</td>
<td>Wednesdays, 11:00 am – 4:00 pm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>July 8 – August 26</td>
</tr>
<tr>
<td>Sharon</td>
<td>Crescent Ridge Farmers Market 407 Bay Rd</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>June 13 – October 24</td>
</tr>
<tr>
<td>Stoughton</td>
<td>Stoughton Farmers Market First Parish Universalist Church, 790 Washington St</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>June 13 – October 10</td>
</tr>
<tr>
<td>Taunton</td>
<td>Church Green Farmers Market First Parish Church, Taunton</td>
<td>Sundays, 10:30 - 1:30</td>
</tr>
<tr>
<td></td>
<td></td>
<td>July 12 - October 18</td>
</tr>
<tr>
<td>Walpole</td>
<td>Walpole Farmers Market Town Common, Main St And Front St</td>
<td>Fridays, 2:00 pm – 6:30 pm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>June 19 – September 25</td>
</tr>
<tr>
<td>Wareham</td>
<td>Wareham/Makepeace Farmers Market 100 Rosebrook Way</td>
<td>Wednesdays, 3:00 pm – 6:00 pm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>June 15 – September 30</td>
</tr>
<tr>
<td>Wellesley</td>
<td>Wellesley Farmers Market 309 Washington St</td>
<td>Saturdays, 10:00 am – 2:00 pm</td>
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<td>May 9 – October 17</td>
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<tr>
<td>Westport</td>
<td>Westport Farmers Market Westport Town Farm , 830 Drift Road</td>
<td>Saturdays, 8:30 am – 1:00 pm</td>
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<td>June 13 – October 3</td>
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<tr>
<td>Westwood</td>
<td>Westwood Farmers Market St. Margaret Mary’s, 837 High St</td>
<td>Tuesdays, 1:00 pm – 6:00 pm</td>
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<td>June 16 – October 13</td>
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<tr>
<td>Weymouth</td>
<td>Weymouth Farmers Market Town Hall, 75 Middle St</td>
<td>Saturdays, 9:00am – 1:00pm</td>
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<td>June 6 – October 24</td>
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<tr>
<td>Hyannis</td>
<td>Hyannis/Mid-Cape Farmers Market 436 Main St</td>
<td>Wednesdays, 2:00 pm - 6:00 pm</td>
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<td>June 3 – October 21</td>
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<tr>
<td>Cape Cod</td>
<td>Cape Cod Beer Farmers Market 1336 Phinneys Ln</td>
<td>Fridays, 3:00 pm – 6:00 pm</td>
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<td>May 22 – October 2</td>
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<tr>
<td>Orleans</td>
<td>Orleans Farmers Market Old Colony Way, near Orleans Center</td>
<td>Wednesday, 4:00 pm - 7:00 pm</td>
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<td>Saturdays, 8:00 am – 12:00 pm</td>
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<td>May 6 - November 11</td>
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<tr>
<td>Osterville</td>
<td>Osterville Farmers Market Osterville Historical Society Museum, 155 West Bay Road</td>
<td>Fridays 9:00am - 1:00pm</td>
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<td>June 12 - September 18</td>
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<tr>
<td>Provincetown</td>
<td>Provincetown Farmers Market Municipal Lot off of Ryder St, next to Town Hall</td>
<td>Saturdays, 11:00am-4:00pm</td>
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<td>May 23 - October 24</td>
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<tr>
<td>Sandwich</td>
<td>Sandwich / Village Green 164 Route 6A, on the Village Green</td>
<td>Tuesdays, 9:00am-1:00pm</td>
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<td>May 12 - October 27</td>
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<tr>
<td>Truro</td>
<td>Truro Educational Farmers Market 20 Truro Center Rd</td>
<td>Mondays, 8:00 am – 12:00 pm</td>
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<td>June 8 – August 31</td>
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<tr>
<td>Wellfleet</td>
<td>Wellfleet Farmers Market Preservation Hall, 355 Main St</td>
<td>Wednesdays, 8:00 am – 12:00 pm</td>
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<td>May 13 – October 14</td>
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<tr>
<td>Yarmouth</td>
<td>South Yarmouth/Bass River Farmers Market Cultural Center of Cape Cod, 311 Old Main St.</td>
<td>Thursdays, 9:00 - 1:30pm</td>
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<td>Saturdays, 9:00 - 1:30pm</td>
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<td>June 5 - October 11</td>
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</tbody>
</table>
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at Rosebrook
WEDNESDAYS 3-6 P.M.
BEGINNING JUNE 17
admakepeace.com

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• All SEMAP members receive discounts to SEMAP events, workshops, and our Agriculture & Food Conference
• All SEMAP members will be listed as members on our website
• Business Members may request a Buy Fresh Buy Local Marketing Kit
• Sponsors receive recognition at all major SEMAP events

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$500 – Sponsor – Quarter page ad in SEMAP’s Local Food Guide
$1,000 – Sponsor – Half page ad in SEMAP’s Local Food Guide

Individual & Family Membership Levels
All Individuals will be listed on our website and will be signed up to receive our monthly e-newsletter. Every dollar counts and we truly appreciate your donation.
$15 / $40 / $75 / $250 / $500

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